

## Native *Thermus brockianus* $\beta$ -Galactosidase

Cat. No. NATE-0298

Lot. No. (See product label)

### Introduction

#### Description

$\beta$ -galactosidase, also called beta-gal or  $\beta$ -gal, is a hydrolase enzyme that catalyzes the hydrolysis of  $\beta$ -galactosides into monosaccharides. Substrates of different  $\beta$ -galactosidases include ganglioside GM1, lactosylceramides, lactose, and various glycoproteins.

#### Synonyms

Beta-Galactosidase; Galactosidase; lactase;  $\beta$ -lactosidase; maxilact; hydrolact;  $\beta$ -D-lactosidase; S 2107; lactozym; trilactase;  $\beta$ -D-galactanase; oryzatym; sumiklat

### Product Information

#### Source

*Thermus brockianus*

#### CAS No.

9031-11-2

#### Optimum pH

pH range is about 4-7 with optimum around 6.5

#### Optimum temperature

The enzyme activity is limited below 65°C but increases with temperature up to 100°C

#### Unit Definition

One unit (U) is defined as the amount of enzyme which liberates 1 mmol of p-nitrophenol per min from pNP-b-galactoside, under the given assay conditions.